## The South 40

# Predictive nematode testing is a priority

By JAMES A. SMITH
Extension Agent

Participating in the predictive nematode testing program should be a high priority job. If you plan to grow tobacco, soybeans or corn in 1984, samples should be submitted before November 15. Save a portion of the soil sample for a fertility test. You can accomplish two important jobs with one effort.

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The last calf and yearling sale for this year is set for Thursday.

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Don't treat for grubs now--it's too late--just too greater chance of injury to the cattle.

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The annual meeting Dark Fire Marketing Growers Association is this Friday, 2:00 p.m. at the New Randolph Warehouse in Farmville.

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If you have an interest in raising sheep, there is a multi-county dinner meeting, 6:30 p.m., Thursday, Nov. 17, at the Lynchburg Extension Office. Give me a call by the 12th if you would like to attend.

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Assistance through the ACP program for top dressing pastures will not be available in 1984. Better get those soil tests in and plan your lime and fertilizer programs now. Some may prefer spending some of those dollars prior to January 1 for tax management.

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Kale is a favorite green for fall, winter and spring. There is a new variety called Premier. It is smooth-leaved and long standing. It resembles Early Hanover, but Premier is much slower to develop seed stalks.

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Projected yields of certain crops in the state are down significantly in 1983: Soybeans 16 bu., Corn 45 bu., Tobacco 1600 pounds.

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The National Garden Bureau is offering a booklet, "How to Grow Your Garden Successfully" for $1.00. Order from NGB Booklet, P.O. Box 4160, Libertyville, 11 60048.

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Winter gardening is possible. Take few seeds, a glass jar some fresh water and a piece of screening or cheesecloth. Mix together and store in a dark place. After three to five days remove the jar and enjoy nutritious and tasty, fresh vegetables.

Sprouts can be grown anywhere that the temperature and light requirements are met. They are a good source of protein, vitamins, minerals and natural fiber. Be sure to use untreated seed.

Some seed catalogs are offering kits to grow sprouts, but a kit isn't necessary. Seed being used include: alfalfa, soybean, adzuki beans, radish, cabbage, fennel, clover and wheat.

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All-America selections, new for 1984 are: Sugar Ann, an edible snap pea that is two weeks earlier than other varieties and Celebrity tomato. You may want to try these next year. Watch for the seed.

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There's an excellent set of bulls and heifers at the Red House Bull Evaluation Center. Drive over and take a look.

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We are moving into the winter feeding season for beef cattle. Better have those cows pregnancy checked. No use in feeding one that isn't carrying a calf.

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One way to stretch feed supplies is to feed Bovatec. It will reduce feed requirements by about 10% and increase gains.

Recent studies show that pork is much leaner than it was 25 years ago. According to USDA a 3-ounce serving of pork contains only 197 calories or 8 percent of the average daily calorie intake, but contributes 42 percent of necessary protein.

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The National Wool Growers Association calculates that from a $250 wool suit, the sheep producer gets $7.35 or 3% of the total cost of the suit.

# Fuel-program site added

For the convenience of persons in the Vera, Liberty Chapel, and Hollywood areas, applications for the fuel assistance program will be taken on Nov. 15 10:00 A.M. - 2:00 P.M. at Vera, Virginia.

The service is offered for those persons who may find it more convenient to make the application nearer to their home area, due to time or transportation problems.

The program is not intended to meet the household's total cost for the heating system, but helps offset the rising cost of home energy.

The actual amount of assistance allowed to each household is based on income, household size and geographic area of the state.

Those persons making applications for the fuel will need to have the following listed verifications. The applications will be processed at the Department of Social Services within a 30 day period.

In order to quality for participation in the fuel assistance program, the following information is needed:

1. Statements showing all income of the household for the month prior to the month of application. For example, if you apply in November, you must show proof of all income received in October.

2. Bills related to your heating costs.

3. Bank statements or saving books of the amounts in savings and checking accounts for everyone in the home.

4. The name and address of the fuel dealer you buy from.

Good News For Homemakers

# The hows and whys of footwear care and wear

By SHIRLEY W. WALTON
Extension Agent

Do you know how to wear and care for footwear? Did you know that only the highest officials of the Roman Empire wore boots? In those days, boots were status symbols and not at all practical. Most of them were scarlet in color, knee-high and open toed. Can you imagine us wearing boots like that today?

Boots found in today's fashion are basic in everyone's wardrobe, from the traditional cowboy boots to the colorful rain boots. You will also find high-styled leather boots. Three types are available: Waterproof or water resistant boots for foul weather; boots of durable leather and casual styling for everyday wear; as well as leather dress boots strictly for dry weather. To get the best performance and longest use from all boots, wear them under conditions for which they were intended and care for them properly.

Start caring for new leather boots even before wearing them. It is important to apply several coats of transparent paste wax so they will be protected from the elements. Leather boots are not completely waterproof unless they come with a waterproof guarantee. (This is a question you should check into when purchasing boots.) If boots are well polished, they do shed water. Increase water resistance by spraying the seams and the sole lines of dark leather boots with silicon. Silicon stains light colored leather and suede, so apply it on dark colored leather only. There are other products safe for light leathers and suede to increase water resistance. Check labels. Never use a heavy oil as a waterproofing finish for fine leather boots since it will make them dull and impossible to shine.

Boots should be cared for immediately after they have been exposed to harsh weather. Stuff the toes of wet boots with paper. Dry boots for at least 12 hours and be sure they are placed away from a heat source. (Many people like to put them near the wood stove or fireplace. This is an absolute no-no.) Wash salt off boots as soon as possible to avoid corroding the leather. Make up a solution of warm sudsy water, with a spoonful of vinegar added. Then gently sponge off salt stain. Try as much attention to cleaning soles and heels as you do the leather uppers. This will make the boots last much longer.

Boots need to be rewaxed often to keep them shining and should always be rewaxed after they have been allowed to thoroughly dry out from weather exposure. Start the waxing process by sponging boots clean with lukewarm water and soap. Never saturate the leather and always let it dry completely before waxing. A transparent wax will help the light to medium colored leather boots retain their original color and become slightly deeper with age. Suede boots can be cleaned with an art gum eraser. When soft boots are not in use, make them stand upright using boot trees. Boot trees can be easily made at home. Just roll heavy cardboard into tubes that can be inserted into the boots. Camphor placed in boots helps remove foot odor after wearing. (Baking soda is also good.)

Boots can be kept in good repair and feet in good health if certain practices are followed. First, do not wear the same boots every day. Boot lining should be aired a day after use so perspiration has time to evaporate. Otherwise, bacteria may breathe in the boots which is unhealthy for the feet and also contributes to the rotting of boot linings.

For added warmth, buy winter boots that are roomy enough to allow space for extra socks. Layering two pair of thin wool socks, rather than one bulky pair, provides extra insulation. Don't wear tight stockings, socks or tight boots in the winter. Constricted feet feel cold.

With proper care, even fashionable boots of soft leather can last a long time. Keep boots in good repair so the soles won't wear out before the uppers and have heels fixed before they wear down completely.

Take care of your boots and while in the store, check the stitching to be sure it is even and sturdy. The inside of boots, whether lined or not, should be smooth from top to toe.

If you have a homemaking question or problem, you may call 352-8244 or you may write P.O. Box 488, Appomattox, VA 24522. It is always a pleasure to hear from you and to help you.

Have a good week!

**Recipe of the Week**
SAUSAGE EGG-CHEESE CASSEROLE
Grease a 9 x 13 dish
1 lb. sausage
8 eggs
2 cups milk
teaspoon salt
teaspoon Worcestershire
¼ teaspoon prepared mustard
4 to 6 slices bread
½ lb. sharp cheddar cheese
Scramble sausage - drain.
Beat eggs, add milk and seasonings
Place bread in dish - layer sausage - pour over egg mixture and cover with grated cheese.
Cover and store overnight.
Bake uncovered at 350 for 40 to 45 minutes.

# Happiness is 4-H

By FRANK SWEET
Extension Agent

4-H Share-the-Fun programs will be in full swing next week as Share-the-Fun is held each afternoon at Appomattox Elementary School. 4-H'ers in the junior (9-11) age group and the Intermediate (12-13) age group will be participating in the Share-the-Fun programs. Awards for 4-H Share-the-Fun are provided by the American Federal Savings and Loan Association. The final county Share-the-Fun will be held on Thursday evening, December 15, at 7:00 p.m. at the ACHS Auditorium.

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New members are always welcome in the "4-H" Community Clubs. Currently, five community 4-H groups are organized in Appomattox County. Give us a call at the Appomattox Extension Office (352-8246) if you're interested in joining a community 4-H club. All 4-H clubs and activities are available to all young people aged 9-19 regardless of sex, race, color, religion, national origin or handicap.

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The Virginia Association of Adult Volunteer Leaders will hold its annual meeting at the Lynchburg Hilton on November 18-19, 1983. Conference details, programs and registration forms are available from the Extension Office. All adult volunteers are encouraged to attend. Most of our 4-H volunteers received information about the conference from Mrs. Beth Rabke, President of the State Leaders Association. If you did not receive this information, please let us know.

Senior 4-H'ers must submit applications for the Business Management Workshop by November 10. The workshop will be held in Blackstone at the Methodist Assembly Center on Dec. 9-10. Workshop details are available at the Extension Office. All older 4-H'ers with an interest in business would find this event most helpful.

With the coming of the general hunting season in Virginia, a word of safety may be in order for families with young hunters. A grim fact that exists from past years is that nearly 50% of all hunting accidents involve teenagers. Please stress safety and responsibility with young hunters before they leave the house. It may prove to be some of the most important time that you spend with your children. Excellent hunter safety material is available through the Virginia Game Commission, Game Wardens and from local Hunter Safety Instructors.

# Promotion announced

Virginia Fibre Corporation's President and Board Chairman, Robert C. Macauley, has announced the promotion of Charles R. Chandler to the position of Executive Vice President, Finance and Operations effective November 1, 1983.

Citing the dramatic achievements which have been accomplished by the company in the past two difficult years, Macauley expressed his confidence in the capacilities of the Virginia Fibre management group, and his personal desire to become less involved in the day-to-day affairs of the company.

Chandler joined the company in its formative stages in 1972 as Controller and was later promoted to the positions of Assistant Vice President and Controller, Vice President and Chief Financial Officer, and Senior Vice President and General Manage Operations and Finance before assuming his present position.

He and his wife, Sandra, live in the Clifford community of Amherst County and are active in numerous business and civic activities.

PAT COWAN

"A Proven Real Estate Professional"
In September, 1983 Pat received the Level of Excellence Award from the Lynchburg Board of Realtors for exceeding One Million Dollars in gross property sales.

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Century 21
Pat Johnson Cowan
APPOMATTOX — 352-2170

Culinary Comments by Emil

Coriander is an herb of the parsley family, and its dried, ripe fruits are the spice known as coriander seed. Its taste is mild and sweet, yet slightly pungent—like a combination of sage and lemon.

The Bible (Exodus 16:31) says coriander was familiar to the Egyptians and Israelites before the Exodus. We know that during the Middle Ages, it was used in love potions: it is mentioned in "Th. Thousand and One Nights" as an aphrodisiac.

No wonder coriander was one of the first herbs grown in America by the colonists! And no wonder "Chicken Chablis au Coriander" has a devoted following among adventurous diners at Emil's.

Emil's
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Boonsboro Shopping Center
Lynchburg - Route 501 North
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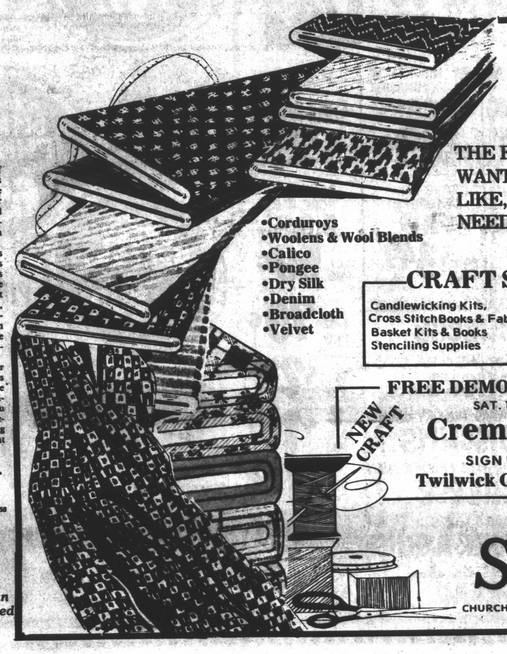
Major credit cards accepted

Keep Up With All The News Read The Times-Virginian Try A Classified It Works!



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## Miss Jefferson wed to Daryl Gene Porritt

The wedding of Susan Carter Jefferson to Daryl Gene Porritt was solemnized last Saturday afternoon at four o'clock in the Sweet Briar Memorial Chapel at Sweet Briar College with the Reverend James D. Newman, pastor of West Lynchburg Baptist Church, officiating.

Palms, ferns, and magnolia foliage were supplemented by an arrangement of white flowers on the altar with urns of autumnal flowers on each side of the altar, the whole lighted by candles. Lighted candles in hurricane lamps surrounded by magnolia adorned each window in the chapel.

A prenuptial music program of traditional selections was provided by Mrs. Catherine R. Beale, cousin of the bride of Culpeper, Va. Mrs. Miriam Hermosa, soloist, sang "OPerfect Love", "Be Thou With Them", and "The Lord's Prayer."

The bride is the daughter of Mr. and Mrs. Cary James Jefferson of Lynchburg. She is the granddaughter of the late Mr. and Mrs. Leonard W. Carter of Appomattox and the step-granddaughter of Mrs. Florine B. Carter of Shipman, Va., and also the granddaughter of the late Mr. and Mrs. Faber Blaine Jefferson of Red House. The bridegroom is the son of Mr. and Mrs. Carroll Gene Porritt and Mrs. Geraldine Lucas Porritt, both of Charlottesville.

Escorted by her father, and given in marriage by her parents, the bride wore her mother's formal wedding gown of ivory skinner satin, fashioned with a square marquisette yoke, outlined in a satin scroll design, long fitted sleeves ending in points over the hand and a basque bodice with a very full skirt ending in a wide circular train. Her only ornament was a single strand of pearls. Her Priscilla veil of Schiffli lace was fingertip. White orchids were combined with roses and stephanotis in her cascade bouquet.

Mrs. Charles Theodore Floyd, III of Wilmington, N. C., sister of the bride, was matron of honor. Her gown of emerald green satin in off-the-shoulder mode with large puff sleeves, was made with a tight bodice and a bouffant skirt. She carried a cascade bouquet of silk flowers of autumn colors with a spray of baby's breath in her hair.

Little Julianne Campbell Williams, daughter of Mr. and Mrs. Charles Williams of Lynchburg, was flower girl. She wore a floor length dress of ivory satin with an overskirt of illusion, the neckline and short puff sleeves trimmed with Irish lace. She carried a basket trimmed with ivory satin ribbons from which she dropped rose petals.

Master Jonathon Kirkpatrick Meginson, cousin of the bride, of Kennett Square, Pa. was ring bearer. He wore a cutaway suit with matching gloves and carried the rings on a hand made needle point pillow trimmed with ivory lace.

The bridesmaids were Miss Nancy Lee Porritt, of Charlottesville, sister of the bridegroom, Susan Carrington Whitten, of Mariette, Ga., Marcia Anne Farrar of Virginia Beach, and Martha Anne Stewart of Winston-Salem, N. C. They were attired in emerald green satin gowns designed like that of the honor attendant and carried old fashioned bouquets of silk flowers of autumn colors with a spray of baby's breath in their hair.

Mr. Porritt was best man for his son and ushers were William David Porritt of Fort Worth, Texas, brother of the bridegroom; Stewart Preston Wood of Sacramento, California, brother-in-law of the bridegroom; Charles Theodore Floyd III of Wilmington, N. C., brother-in-law of the bride and Tony Duane Weiss of Lynchburg.

The bride is a graduate of Seven Hills High School and received a B.A. degree in Economics/Management from Sweet Briar College. She is a member of The Spinster's German Club.

The bridegroom was graduated from Albermarle High School and is a Senior Airman in the Air Force stationed in Plattsburgh, N.Y. After a trip to Kiawah Island, the couple will live in Plattsburgh.

Miss Angelia Goodwin of Richmond, was the guest book attendant at the chapel. Miss Melissa Byrne of Toronto, Canada, was guest book attendant at the reception held following the ceremony at Winton Country Club in Amherst County.

Mrs. Daryl Gene Porritt

## New members honored

Gamma Theta of the Delta Kappa Gamma Society International held its initiation ceremony for new members on Oct. 25 in the library of the Appomattox County High School. Mr. Frank Coffey and his jazz band presented a program of music prior to the initiation.

Mrs. Delores Terry, president of Gamma Theta; Mrs. Hetzeine Foster, first vice president; and Mrs. Barbara Arthur, second vice president directed the ceremonies for the initiates, Lucy Harris, Patricia Gaines, Valerie Breault, Audrey Berryman, Mary Bayliss, Dena Lowman, Celestral Turner, Marry Paciocco, Merle Herndon, Bonnie Herncall, Ruth Watkins, and Lynda Anderson.

After the initiation, a dinner was held at The Heritage Inn.

## Miss Harvey is engaged

Mr. Clarence E. Harvey and Mrs. Myrtle W. Brown are proud to announce the engagement of their daughter, Machelle Ann Harvey to Raymond Alfred Fleshman, the son of Mr. and Mrs. Herbert E. Fleshman.

The wedding will take place at 3 p.m. Nov. 19, 1983 at Mount Shiloh Baptist Church, Spout Spring. Although no invitations are being sent, relatives and friends are invited to attend.

grand opening

WED., NOV. 2
11:00 A.M.
COME JOIN
The Celebration and
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Beef Tips & Gravy Over Rice, Green Beans, Hot Biscuits & Butter
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# SOCIAL

## Halloween picnic enjoyed

A Halloween cookout was held at Tanglewood Farm, Spout Spring last Tuesday.

The Children I Department of Liberty Baptist Church enjoyed a happy time playing games in the yard. Then they gathered for a blessing of thanks by Dr. Scott and roasted hot dogs over an open fire, with teachers and visitors helping the little ones. They also had baked beans, cole slaw, potato chips, cookies, and lemonade.

After eating they all came into the house and listened to a story told by Mrs. Maurine Harrison, sany songs and also listened to songs by some of the children. They played "Put The Ghost In The Jar" then each was given a ghost on a stick and two story tracts to take home with them.

Those enjoying this cookout were Sunday School Class and their teacher: Jonathan Almond, Phillip Almond, Wade Mays, Matt Richardson, Susan Anderson, Jamee Dawson, Kelly Eagle, Angela LeGrand, Allison Moore, Martha Wingfield, Angela Dawson, Laura Williams, Dale Hughes, Doris Nash, Mildred Hubbard, Beulah Jamerson, Delores Jones, and Edith McCormick.

Visitors enjoying the cookout and helping were Mr. and Mrs. Charlie Johnson, Dr. and Mrs. Dan Scott and Beth; Mrs. Maurine Harrison, Russell Lea and Zachary, Mrs. Kenneth Jones and Kenneth Jr., and Mr. McCormick.

Also Ben Cole, Thomas Nolen, Jeff Stratton, Rob Williams, Dawn Harris, Stacie O'Brien, Lara Slagle, Jody Youngblood, Robbie Jones and Nickie Harris.

## Couple honored

Mr. and Mrs. Jerry O. Burke of Lynchburg were hosts for an engagement party at their home on Alabama Avenue on Saturday afternoon honoring their daughter, Delinda Gail Burke and her fiance, Edward Allen Austin, Jr., of Appomattox, the son of Mr. and Mrs. Edward Allen Austin, Sr. of Evergreen.

Among guests attending were members of the wedding party, family and friends of the couple.

The marriage of Miss Burke to Mr. Austin will be an event of April 28 at the Thomas Road Baptist Church, Lynchburg.

## Birth announced

Mr. and Mrs. Norman Haskins of Concord are proud to announce the birth of their twins, Norman Erik, 7 pounds, 3 ounces, and Keandra Nicheile, six pounds, one-half ounce, on Oct. 11, 1983.

The proud grandparents are Mr. and Mrs. Bass Ferguson of Gladstone, Va., and Mrs. Lucille Haskins of New York, N.Y.

## Social Item

Mr. and Mrs. Paul Bugg have returned home from a trip to Greensboro, Durham, Raleigh and Wilson, N.C.

Mr. and Mrs. Paul Bugg visited in Covington, and Clifton Forge, Va. Saturday, and attended the Autumn Festival at Clifton Forge.

## Burke, Austin will wed

Mr. and Mrs. Jerry O. Burke of Lynchburg announce the engagement of their daughter, Delinda Gail, to Edward Allen Austin, Jr. of Appomattox, the son of Mr. and Mrs. Austin of Evergreen.

Miss Burke is a graduate of Lynchburg Christian Academy and attended Central Virginia Community College. She is employed by J. L. Hammett Co.

Mr. Austin was graduated from Appomattox County High School and is employed as advertising manager of the Times-Virginian newspaper in Appomattox.

The wedding is planned for April 28 at 2 p.m. in Thomas Road Baptist Church.

Delinda Gail Burke and Edward Allen Austin, Jr.

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